

Preparing Poultry

TRY this method of preparing your poultry for the table, either goose, turkey or fowl. After they are nicely stuffed, tie them up in a calico bag and boil for about three-quarters of an hour. Remove them and lay them in baking pan. Baste with clean beef dripping and bake. When finished they will be tender and sweet, and the par-boiling will remove any disagreeable odour which is often prevalent.—Mrs J. A. (Opotiki).

Peep-O's For Xmas

TAKE: 2 cups flour, 1 cup sugar, $\frac{1}{2}$ lb. butter, 1 teaspoon baking powder, pinch salt, 2 egg yolks, ess. almonds, 3 drops, $\frac{1}{2}$ packet raisins, 2 fair-sized apples, 1 tablespoon brown sugar, $\frac{1}{2}$ cup currants, 1 teaspoon cinnamon, 1 tablespoon each of minced preserved ginger and citron peel, 1 lemon, few cherries. Cream, butter, sugar, and eggs yolks, sift flour and baking powder well with the salt, add to butter and sugar. Add ess. and form into a paste fairly stiff. Roll out and cut into neat little squares. Peel apples and core. Put through a mincer with the raisins and currants. Add other ingredients and lemon juice with the rind grated finely. Mix well, and place a little on each square of paste. Place two narrow strips of pastry cross-wise on top, and put a piece of cherry on strip and bake in a moderate oven till golden brown. This quantity makes about five dozen Peep O's, and they keep well in an airtight tin.—Mrs. L.S. (Masterton).

Raspberry Foam

TAKE $\frac{1}{2}$ pint glass of red raspberry or currant juice (press the berries through a strainer to eliminate the seeds), and mix with $\frac{1}{2}$ cup of sugar. Beat the whites of 4 eggs to a stiff froth and add gradually to $\frac{1}{2}$ cup powdered sugar. By degrees beat

the juice with the sugar and eggs until so stiff that it stands in peaks. Chill in the refrigerator, if possible, and serve with alternate mounds of stiffly beaten cream. Delicious for a light tea after the traditional Christmas dinner.—Mrs. A.G. (Northland)

Lamb Pie With Rice Crust

TAKE 2 cupfuls of lamb cut in cubes, 1 cupful of sliced onion, 2 cupfuls of stock, $1\frac{1}{2}$ cupfuls of sliced potato, $\frac{1}{2}$ cupful of pimento, salt and pepper. Cook the peeled onions ten minutes in

Novel Almond Paste

(Baskets)

TAKE $\frac{1}{2}$ lb. ground almonds, 6 ozs. icing sugar, white of 1 egg. Mix well together. Roll out pastry, form into baskets moulded round by foot of tumbler. Fill with the following mixture:—1 cup whipped cream, 1 tablespoon sugar, $\frac{1}{2}$ glass sherry, essence of lemon to flavour. Place 6 strawberries (or any berry fruit) in bottom of basket and fill up with cream mixture. Place more fruit on top and form a handle over top with strips of angelica. These are delicious, and are a nice decoration for the Christmas tea-table.—E.S. (Mt. Eden).

the stock. Add the pimento, the lamb cubes, salt and pepper and sliced potatoes. Cook ten minutes more and put into a baking dish and let get cold, then cover with the following crust:—1 cupful cold boiled rice, 1 tablespoonful melted butter, $\frac{1}{2}$ cupful milk, 1 teaspoonful baking powder, salt to taste, $1\frac{1}{2}$ cups of flour, 2 eggs. Mix the rice and milk till smooth, then add the beaten egg yolks, sifted dry ingredients, and melted butter. Beat hard then fold in the stiffly beaten whites of eggs. Pour over the lamb cubes and bake nicely.—Mrs. W.T. (Glen Afton).

Christmas Log Cake

MAKE a chocolate swiss roll. Ingredients:—4 eggs, 8ozs. caster sugar, $4\frac{1}{2}$ ozs. flour, $\frac{1}{2}$ teaspoonful baking powder, 1 dessertspoon cocoa. Beat eggs, add sugar and cocoa blended. Beat for 10 minutes, sift in flour, gradually and beat well. Then pour on to a greased and papered Swiss-roll tin, and bake 15 minutes. When done turn on to a sugared paper spread with butter icing and roll up. Now make a chocolate icing. 2lbs. of icing sugar, $\frac{1}{2}$ lb. of butter, 4ozs. of cocoa. Spread thickly over Swiss-roll, marking with a fork, length ways, making a good imitation of a log and roughly spreading a little white butter icing on the ends. When iced, dust top of log with icing sugar and represent powdered snow. Place on a sprig of holly and two toy robins to make the cake look like an old English log. Ideal for Christmas parties.—M. S. Balfour (Southland).

Making Jelly

MAKING jelly of currants or other small fruit need not be tedious. Simply wash the fruit and drop into kettle, stems and all. The first cooking process is merely to extract the juice, and when emptied into the straining bag the stems do not really matter, for they do not affect the taste.

Potato Peeling

IF you put potatoes in a pan and pour boiling, salted water over them and let stand until cold, the skins will rub off easily. It is handy

The usual weekly recipe competition will be continued this week and all entries for the half-guinea prize should be addressed to "Chef," c/o "N.Z. Radio Record," G.P.O. Box 1680, Wellington.

to put them to soak that way after doing the dishes, for then the potatoes are easily made ready when it is dinner time.

Answer to Correspondent

"Worried Cook" (Wellington South): Hope the recipes printed on these pages will help you solve your difficulties.—("The Chef").

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TO hasten the baking of potatoes, let them stand a few minutes in hot water, after washing them clean.